



## Lafayette Fire Department

443 North 4<sup>th</sup> Street

Lafayette, IN 47901

Ph- 765.807.1300

Fax- 765.807.1307

### **COMMERCIAL COOKING EQUIPMENT SUPPRESSION SYSTEM WORKSHEET**

Two copies of this worksheet must accompany plans submitted to the City of Lafayette Engineering Department for application to receive a local building permit. The worksheet needs to be completed in its entirety, and is required to assist the plan reviewer in efficiently reviewing plans and issuing permits in a timely manner. LFD will keep this document as part of the permanent project file and will use it to verify code compliance. The applicant needs (***Owner/Occupant or System Designer***) to sign and date the document and is responsible for assuring the accuracy and consistency of the information provided. **Plans for the kitchen hood, duct, and fan (and associated worksheet) must be submitted prior to obtaining kitchen hood building permit.**

#### **PROJECT INFORMATION**

Business Name	
Address	
Phone Number	
Email	
New or Existing Restaurant?	
New or Existing Hood?	

#### **Owner/Occupant**

Printed Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email : \_\_\_\_\_

#### **System Designer**

Printed Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email : \_\_\_\_\_

#### **System Installer**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email : \_\_\_\_\_

#### **Manufacturer of System**

Model Number of System : \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email : \_\_\_\_\_

## **DESIGN REQUIREMENTS FOR SUPPRESSION SYSTEM(s)**

### **1. System designed to meet:**

- ☐ NFPA 17A Standard-2002 Edition (Wet Chemical Extinguishing Systems- UL 300 )
- ☐ NFPA 17 Standard-2002 Edition (Dry Chemical Extinguishing Systems )
- ☐ NFPA 13 Standard-1999 Edition- (4-9 Commercial Type Cooking Equipment & Ventilation )

### **2. Qualifications to Design System:**

**Yes No N/A**

- ☐ ☐ ☐ Documentation provided by manufacturer included in application or on file that certifies designer has acquired instruction necessary to safely design **Pre-Engineered Wet Chemical Systems** (NFPA 17A)?
- ☐ ☐ ☐ Documentation provided by manufacturer included in application or on file that certifies designer has acquired instruction necessary to safely design **Dry Chemical Systems** (NFPA 17)?
- ☐ ☐ ☐ Stamp of a “registered designer professional” or certification of “NICET Level III or IV Technician” included in application for the design of the **Automatic Fire Sprinkler System** (NFPA 13)?

### **3. Qualifications to Install System:**

**Yes No N/A**

- ☐ ☐ ☐ Documentation provided by manufacturer included in application or on file that certifies installer has acquired instruction necessary to safely install **Pre-Engineered Wet Chemical Systems** (NFPA 17A)?
- ☐ ☐ ☐ Documentation provided by manufacturer included in application or on file that certifies installer has acquired instruction necessary to safely install **Dry Chemical Systems** (NFPA 17)?

### **4. Drawings submitted with the following:**

**Yes No**

- ☐ ☐ Type and Location of Appliance(s)
- ☐ ☐ Means to insure Appliances correctly positioned (17A 5.6.4)
- ☐ ☐ Fuel Type (Electric/Gas)
- ☐ ☐ Fuel Gas Piping Size and Location
- ☐ ☐ Location of Fuel Shut Off Devices
  - ☐ ☐ - Microswitch Device(s)
  - ☐ ☐ - Mechanical or Electrical Gas Valve(s)
- ☐ ☐ Manual Pull Locations
- ☐ ☐ Location of Actuation Control Box
- ☐ ☐ Chemical Container Location
- ☐ ☐ Nozzle Location and Piping

Yes No

☐ ☐

Automatic Detection System

- Fusible Link(s) and/or Heat Detector(s)

**Fusible Link Identification:** *provided in accordance with mfg instructions*

☐ Number of 165° Links: \_\_\_\_\_ ☐ Number of 360° Links: \_\_\_\_\_ ☐ Number of 500° Links: \_\_\_\_\_

☐ Number of \_\_\_\_\_ ° Links: \_\_\_\_\_

**5. Manufacturer of Pre-Engineered System(s):**

☐ Ansul Model: \_\_\_\_\_

☐ Amerex Model: \_\_\_\_\_

☐ Pyro-Chem Model: \_\_\_\_\_

☐ RangeGuard Model: \_\_\_\_\_

☐ Other Pre-Engineered System \_\_\_\_\_

**6. Design and Capacities of Suppression System:**

Yes No

☐ ☐ Chemical Agent Container Size/Capacity (gallons/pounds)?

☐ ☐ Shall be in accordance with manufacturer's instructions?

☐ ☐ Designed on the basis of the flow and extinguishing characteristics of the chemical agent?

☐ ☐ Nozzles (nodes) shall be placed in accordance with manufacturer's instructions?

**7. Suppression System Agent Container Location:**

Yes No

☐ ☐ Shall be readily accessible for inspection?

☐ ☐ Located not more than 8 feet above the floor?

**8. Portable Fire Extinguishers provided:**

Yes No

☐ ☐ Class K "portable" fire extinguisher(s) for wet chemical systems (UL 300)?

☐ ☐ Class 40 B:C "portable" fire extinguisher(s) for dry chemical systems?

☐ ☐ Portable Extinguisher "placard" or sign must be placed near the extinguisher that states the "automatic fire extinguishing system shall be activated **prior to** using the portable fire extinguisher"

**9. System Actuation provided with:**

Yes No

☐ ☐ **Both** Automatic and Manual Activation?

☐ ☐ **Both** Automatic and Manual Activation shall activate the Fire Alarm System (*when applicable*)?

**Automatic Activation:** provided in accordance with mfg instructions. At least one (1) fusible link or heat detector shall be installed:

**Yes** **No**

- ☐ ☐ within 12 inches of each exhaust duct opening?
- ☐ ☐ at each branch “duct-to common duct” opening?

**Manual Activation:** provided (Pull Station) in accordance with mfg. instructions, for each individual system, and be located at or near egress from the cooking area:

**Yes** **No**

- ☐ ☐ minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system, and not less than 42 inches or more than 48 inches above the floor?
- ☐ ☐ provided with signage that clearly identifies system (zone) coverage?
- ☐ ☐ shall require a maximum force of 40 lbs?
- ☐ ☐ shall require a maximum movement of 14 inches (or per mfg. instructions)?

#### **10. “Automatic” Shutoff Devices:**

**Yes** **No**

- ☐ ☐ All sources of fuel and electric power that produce heat to appliances under hood shall shut down upon activation of suppression system?
- ☐ ☐ Makeup Air and/or Return Air shall shut down upon activation of suppression system?
- ☐ ☐ Hood System Exhaust Air shall **NOT** shut down upon activation of suppression system, and must remain operational?

This example illustrates the minimum information required for plan submittal for a Type I hood fire suppression system.

**Include the following information on the plans:**

Address:  
Permit #:  
Business name:  
Manufacturer/model:  
Nozzle type/number:  
Type fuel shutoff:  
Pipe type:  
Pipe sizes & lengths:  
Fusible link temp:  
Detector model:  
Pipe volume:  
Flow point info:  
Control head model:  
Attach current cut sheets of pipe limits and nozzle coverage limits:  
Month/year of design manual used:  
Pull station mounting location distance to cooking area and height from the floor:  
Cylinder location:

